

Civil Ceremonies and Partnerships

"Where there is love, there is life" Mahatma Gandhi





Welcome

and thank you for considering our venue as a location for your special occasion.

Grade II listed Field Place Manor House features its original Georgian façade and is situated in eight acres of pleasant grounds. With two fully licensed converted Barns, Field Place provides an elegant backdrop for your special event.

Field Place Manor House is approved for both Civil Marriages and Partnerships, allowing you the opportunity to hold your ceremony in either our Chichester or Lewes rooms, both of which overlook the picturesque grounds of Field Place.

Receptions, private parties or functions can be easily arranged in one of our two fully converted barns. Fully licensed and boasting magnificent high beamed ceilings, they provide a truly magical way to enjoy your occasion.

We are pleased to enclose:

Details of hire charges

Terms and conditions of hire

Drinks packages information

Catering information

Useful information

To arrange a viewing, or for further advice regarding Field Place please contact us using the details at the bottom of this page.

Further information is available on our website www.fieldplace.co.uk

Yours sincerely

Field Place

Civil Ceremonies and Partnerships



Dating back to the 18th Century and standing in eight acres of pleasant grounds is Grade II listed Field Place.

The house you see today hosts its original Georgian façade and portico making an elegant entrance and back drop for your wedding day.

Ceremonies are held within the main house in our delightful Chichester and Lewes rooms, both of which look out over our beautiful grounds.

Field Place is the discerning choice for your special day.







Field Place allocates the ceremony room used, according to guest list numbers.

Registrars booking arrangements or fees are not included, and are independent of any booking made with Field Place.



Prices shown are for the hire of either 'The Barn' or 'The Pavilion'

	Saturday	OFF-PEAK	PEAK*
1	7-11pm	545	-
	9am-11pm	1395	1475
/ V = //	11pm-12 midnight	175	175

2.0	Friday & Sunday	OFF-PEAK	PEAK#
3	7-11pm	395	495
2	9am-11pm	965	1075
	Fri only: 11pm-12 midnight	175	-

Prices shown are for the hire of either 'The Barn' or 'The Pavilion'

20	Saturday	OFF-PEAK	PEAK*
	7-11pm	545	-
	9am-11pm	1495	1595
9	11pm-12 midnight	195	195

	Friday & Sunday	OFF-PEAK	PEAK#
	7-11pm	395	495
7	9am-11pm	1045	1195
1	Fri only: 11pm-12 midnight	195	-

Prices shown are for the hire of either 'The Barn' or 'The Pavilion'

Y.	Saturday	OFF-PEAK	PEAK*
	7-11pm	545	-
)	9am-11pm	1545	1725
1	11pm-12 midnight	195	195

Friday & Sunday	OFF-PEAK	PEAK#
7-11pm	395	495
9am-11pm	1095	1290
Fri only: 11pm-12 midnight	195	-

^{*}Saturday peak season: 1st May - 30th September (9am-11pm hires only)

#Friday & Sunday peak season: 1st May - 30th September

Ceremony Only: £555.00

Ceremony if reception at Field Place: £295.00



"Winter Wedding" offer

Celebrate your wedding day in January o'r February and receive 50% OFF your reception room AND ceremony room hire!

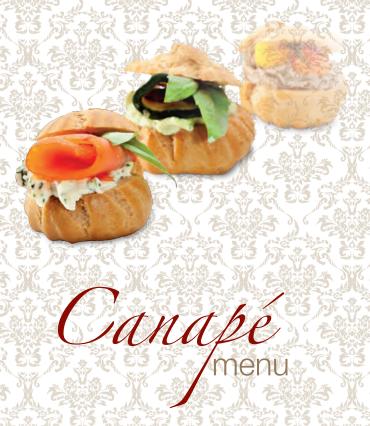
This offer is valid from Monday to Saturday. A separate offer applies for weddings booked on Sundays. Offer applies to weddings booked between January 1st to February 28th/29th. This offer cannot be used in conjunction with any other promotion and does not apply to catering.

Hire a bouncy castle: £80 for the day or Lawn Games (Giant Jenga and Giant Connect4) just £30 for the day

Please note prices are relevant to year of the booking. All pricing inclusive of VAT, furniture set and bar staff. Room and table decoractions are not supplied by Field Place. Restrictions apply. Crockery, glassware and cutlery supplied as appropriate to F & B orders.

Minimum security deposit £400 payable for all bookings.





Our canapés are all handmade with the finest ingredients. Choose* from;

Smoked salmon and crème fresh with dill on blinis
Roquefort and mango on a crostini
Mackerel with horseradish and lemon mayonnaise on blinis
Salt beef and gherkin on crostini
Garlic and chilli prawns on toasted bread
Pea, feta cheese and mint on French bread
Gorgonzola with sundried tomato and rocket on crostini
Chicken and chorizo with hummus on French bread
Cucumber and crème cheese on toasted bread
Egg salad on radish

(2017 price: £8.50 per person)

*7 items per guest

£8.25 per person



Please choose two dishes from each course to create your menu;

Starters

Feta cheese and beetroot salad with pine nuts in an olive oil dressing (*)

Seared scallops with pea puree on black pudding

Smoked trout with watercress puree and chopped egg salad

Homemade soup served with a warm roll (*)

Homemade chicken liver pate with redcurrant jelly

Roast peach and parma ham salad with mozzarella

Crab fish cake served with a sweet chilli dipping sauce

Mains

Duck breast with lavender, beetroot and sweet potato
Rack of lamb with a herb crust
(with baby new potatoes and rosemary jus)
Salmon fillet wrapped in parma ham on a bed of puy lentils
(served with a mint yogurt dressing)
Chicken breast in white wine sauce served with rice
Baked seabass in a caper and lemon sauce
Goats cheese and red onion tartlet
with rocket and vine tomatoes (1)

Desserts

Trio of chocolate desserts
(Double chocolate mousse, white chocolate and raspberry mousse and chocolate and orange tartlet)

Mango and passion fruit bavarois
(Almond biscuit base with a mango and passion fruit mousse centre)

Banoffee pie

Trio of cheesecakes

Italian chocolate fondant served with vanilla dairy ice cream Sussex cheeseboard

All Contemporary Wedding Breakfasts are accompanied by tea, coffee and petit fours.

Children's Meals and an evening Buffet menu are also available within this pack.



Please choose two dishes from each course to create your menu;

Starters

Bruschetta

Fan of honeydew melon and parma ham
Homemade chicken liver pate with redcurrant jelly
Beef tomato, mozzarella and basil drizzled with olive oil
Broccoli and Stilton Soup, with warm bread roll

Mains

Topside of beef with a yorkshire pudding, roast potatoes and seasonal vegetables
Sliced roast turkey with all the trimmings
Chicken breast stuffed with mozzarella and basil
wrapped in parma ham
(served with roasted vegetables and crushed potatoes)
Cod loin with a tomato and caper sauce
(served with bistro potato salad)
Goats cheese and red onion tartlet

Desserts

with rocket and vine tomatoes (V)

Banoffee pie
White chocolate and raspberry cheesecake
Meringue nest with fresh fruit and coulis
Double chocolate tart
Selection of ice creams or sorbet
Sussex cheeseboard

Tea or Coffee

At additional cost

£1.85 Tea or coffee (per cup min 10 cups) £2.99 Irish coffee (per cup min 10 cups)

Children's meal options also available.

Three courses £38.95 per person Child's 'half' portion £28.95 per child

Two courses £30.95 per person (£32.95 per person - 2017 price)
Child's 'half' portion £19.95 per child

Tempting Alternatives

Hog roast

(A whole hog, roasted and carved, served with sage and onion stuffing, white crusty rolls, crackling, mixed leaf salad with cucumber and tomato and our homemade apple sauce)

£16.00 per person

(£16.50 per person - 2017 price)

Minimum of 50 guests

BBQ Option One

Selection of:

Marinated chicken pieces

Homemade beef burgers

Butchers sausages

Kebabs (chicken and pork)

Selection of mini steaks (gammon, pork and sirloin)

Selection of vegetarian foods (please request)

White crusty rolls

A selection of homemade accompaniments;

pasta salad, potato salad, coleslaw and mixed leaf salad

(Served with a variety of sauces)

£17.75 per person

(£18.00 per person - 2017 price)

BBQ Option Two

Selection of:

Salmon steak parcel in a lemon and herb dressing

Tiger prawns marinated in garlic and lemon

Quarter pound homemade burgers

(topped with either halloumi or mozzarella cheese)

Butchers sausages

Selection of mini steaks (gammon, pork and sirloin)

Selection of vegetarian foods (please request)

White crusty rolls

A selection of homemade accompaniments;

pasta salad, coleslaw, potato salad and mixed leaf salad

(Served with a variety of sauces)

£19.85 per person

Additional homemade side dishes and accompaniments

Coleslaw

Potato salad

Curried rice salad

Pasta salad

Waldorf salad

Tomato, mozzarella and green leaf salad

£2.50 per person

Afternoon Tea

(Afternoon Tea is a traditional meal composed of sandwiches, scones with clotted cream and jam, sweet pastries and cakes, served on 3-tier plates and with our fine vintage crockery.

Also includes coffee and a selection of teas)

£18.95 per person

(£19.95 per person - 2017 price)



Classic Sandwich Selection

(with vegetarian options)

Classic selection Vegetarian selection

Sliced Meats

A selection of ham, turkey, pork and beef

British Ploughman's

Pork pie, paté, cheese, pickle, sweet pickle, grapes and bread

Bacon or Sausage Bap

£3.75 per person

(£4.00 per person - 2017 price)

British Cheeseboard

Shropshire Blue, Double Gloucester, Mature Cheddar, Sage Derby, Double Gloucester chive and onion; all served with crackers, celery and pickles

Chips

£3.75 per person

Crudités

A crisp and crunchy selection of vegetables with dips

Chicken Selection

Chicken satés, hot and spicy chicken and chicken bites

Indian Selection

Mix of curry bites, onion bhajis, vegetable pakora, vegetable samosa and Aloo tikka

Chinese Selection

Prawn crouton balls, hoi sin duck spring rolls, chicken and black bean Asia sticks and chicken and ginger pastry

Vegetarian Selection

An assortment of puff pastries, vegetable saté, spinach and feta goujons, cheese straws

The Fruit Bowl

Strawberries, kiwis, raspberries, blueberries, grapes and pineapple

Mini Patisserie

Chocolate and coffee-flavoured eclairs, apricot and raspberry tartlets, morello cherry tartlets, vanilla-flavoured and hazelnut-flavoured choux pastries

Make your buffet a bespoke choice from the options above, from £7.75 per person to £9.95 per person, depending on your requirements (excludes Sausage and Bacon Baps, and Chips, priced separately).

(2016 prices quoted, if your wedding is booked for 2017, prices are £8.25 per person to £10.50 per person respectively)



Package One

Arrival: Glass of Pimms / Fruit juice
With your meal: Half a bottle of house wine
(white, rose or red)
Toast: Glass of sparkling wine / Fruit juice
£16.99 per person

Package Two

Arrival: Glass of Kir royale / Fruit juice
With your meal: Half a bottle of house wine
(white, rose or red)
Toast: Glass of pink sparkling wine / Fruit juice
£17,99 per person

Package Three

Arrival: Glass of Moët et Chandon champagne / Fruit juice
With your meal: Half a bottle of house wine
(white, rose or red)

Toast: Glass of Moët et Chandon champagne / Fruit juice
£19.99 per person

Children's drink package

Arrival: Fruit Punch
With your meal: Fruit juice
Toast: Glass of sparkling apple juice
£5.20 per person





To protect Field Place as a Grade II listed property it is a condition of hire that any contractors hired to work on the premises must hold the approval of the Management, on behalf of South Downs Leisure.

The companies listed here have worked at Field Place and have with met with our requirements.



Field Place is delighted to offer a full catering and drinks service to enhance your celebration. Please refer to menus and drinks packages or call us to arrange a tailor made menu just for you!

Please note Field Place offers full catering for every occasion.

Our barns are fully licensed, and as such all beverages are provided by Field Place. Please refer to the full terms and conditions of hire prior to booking your event.

Please note confetti or any such like is not permitted in any part of Field Place. Additional clear up charges will be made to hirers if used on the premises. If you would like to engage other contractors please be aware that Insurance and electrical certificates are required from them no less than one month prior to your hire date.

Contractors are required to carry out their own risk assessments prior to working at Field Place.

We hope you find the following listing helpful when planning your occasion.

Black Tie Limos

Telephone 01903 505636 Email info@blacktielimos.co.uk Limousine and car hire.

The Clever Little Cake Company

Telephone 01903 893324

Email: donna@thecleverlittlecakecompany.co.uk

Unique and tailored cake creations specialising in weddings and parties.

David John Flowers

Telephone 07725 659394

Bespoke floral arrangements, bouquets, button holes and table centres.

Final Touch Sussex

Telephone 01903 600696 / 07496 736067

Email finaltouchsussex@gmail.com

Chair covers, sashes, centrepieces, backdrops, lighting, retro and bespoke items, photobooth and much more!

Greys Suit Hire

Telephone 01903 247701

Mens suits and accessory hirers.

JL Dance & Swing

Telephone 07834 073640 www.jldanceandswing.co.uk

Live dance band, featuring swing, soul, rock'n'roll, love songs, interval sets and all effects - a complete entertainment package.

Marc James Disco & DJ

Telephone 0800 612 6373 Email info@marcjames.net DJ and Disco hire.

SuperStylus

Telephone: 07786 578087

Email: info@superstylus.co.uk www.superstylus.co.uk

Your kind of music for your kind of event.

Tan's Tasty Cakes

Telephone 01903 602233

Wedding cakes, themed cakes, cupcakes and much more!

Victoria JK Lamburn Photography

Telephone: 07806 568507 www.vickylamburn.com Professional photography for weddings, functions and events.

Zest Photography

Telephone 0800 612 6092 Email: info@weddingsbyzest.co.uk The refreshingly different wedding photography service.

